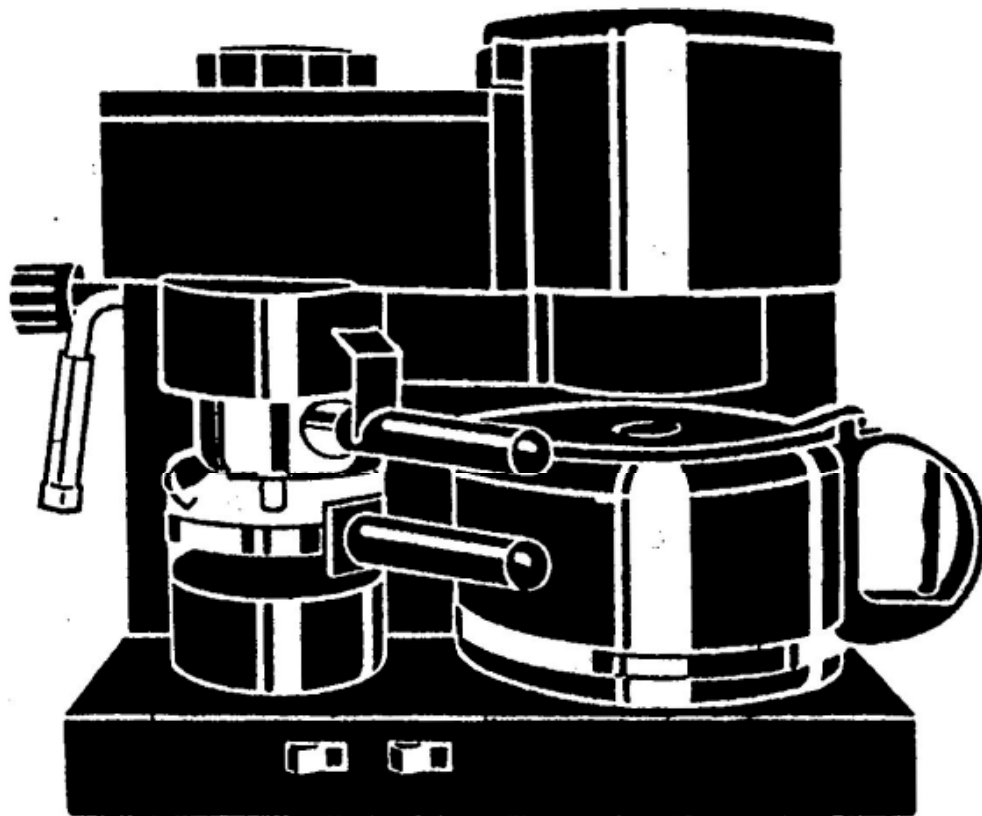


**OPERATING INSTRUCTIONS FOR  
DETAILS™ BY MR. COFFEE  
COMBINATION COFFEE/ESPRESSO/CAPPUCCINO  
MAKER  
MODEL ECM11**



**FOR HOUSEHOLD USE ONLY  
FOR SERVICE, REPLACEMENT PARTS OR QUESTIONS,  
CALL 1-800-MR. COFFEE  
(1-800-672-6333)  
AM-500 PM EST, MON.-FRI.**

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions before using the machine.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock do not immerse cord, plugs, or machine in water or other liquid.
4. This product is not recommended for use by children.
5. Turn control switch OFF and unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return this appliance only to the nearest authorized service center for repair.
7. The use of accessory attachments not recommended by MR. COFFEE, Inc. may cause hazards or injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place this appliance on or near a hot gas or electric burner or in a heated oven.
11. To disconnect, turn any control to "off", then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Use on a hard, flat level surface only, to avoid interruption of air flow underneath the appliance.
14. Always be sure water tank pressure cap is tightened securely before turning machine on.
15. DO NOT remove pressure cap until pressure is completely relieved. See section "**CAUTION-PRESSURE**".

## 16. Decanter Use and Care

Breakage may occur if the following instructions are not followed:

- a. This decanter is designed for use with your Mr. Coffee Espresso Maker and therefore must never be used on a range top, or in any oven including a microwave.
- b. Do not set a hot decanter on a wet or cold surface.
- c. Do not use a cracked decanter or a decanter having a loose or weakened handle.

# SAVE THESE INSTRUCTIONS

17. **WARNING:** To reduce the risk of fire or electric shock, do not remove any service covers. No user serviceable parts inside. Repair should be done by authorized personnel only.

## **SPECIAL CORD SET INSTRUCTIONS**

1. A short power supply cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
2. An extension cord **may be** purchased and used if care is exercised in its use.
3. If an extension cord is used, the marked electrical rating of the extension cord must **be** at least 15 amps and 120 volts. The resulting extended cord must be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over accidentally.

### **Note:**

This appliance has a polarized plug (one blade is larger than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fully fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

### **CAUTION:PRESSURE**

In order to avoid possible burns to bodily parts and/or other injury from hot steam, etc. **NEVER** open the boiler cap or remove the filter holder while this product is turned on or as long as there is pressure in the water tank.

In order to check if the machine is under pressure, proceed as follows:

1. Turn the selector control knob counter clockwise, or away from you and unplug the machine.
2. Open the steam nozzle by **SLOWLY** turning the selector control knob counter clockwise, or away from you. If steam comes out of the nozzle, then the water tank is still under pressure. Close the steam control knob.
3. To release the pressure, hold a pitcher with some water under the steam nozzle and immerse the nozzle in the water. **SLOWLY** open the steam control knob and release the steam.
4. When steam nozzle stops releasing steam, the boiler cap can be removed.
5. Close the selector control knob by turning it clockwise, or towards you.  
Use extreme caution when disposing hot steam,

## Introduction

Congratulations! You are the owner of a **Details™** by Mr. Coffee model ECM11 combination coffee/espresso/cappuccino maker. This unique appliance has been designed to provide you with delicious coffee/espresso/cappuccino quickly and conveniently, all in one unit.

To brew rich European coffee with the cone coffeemaker side of the machine use coffee grounds for automatic drip coffeemakers. However to brew espresso/cappuccino you will need to use a dark roast coffee that is an "espresso ground". See page 5 regarding **'HOW to Prepare Espresso/Cappuccino at Home'**.

Espresso is a unique method of coffee brewing in which hot water is forced through finely ground coffee. Popular in Europe it is a far richer and more full-bodied brew than American regular coffee. Because of its richness, espresso is usually served in 1-1/2 to 2 oz. portions, in demitasse cups.

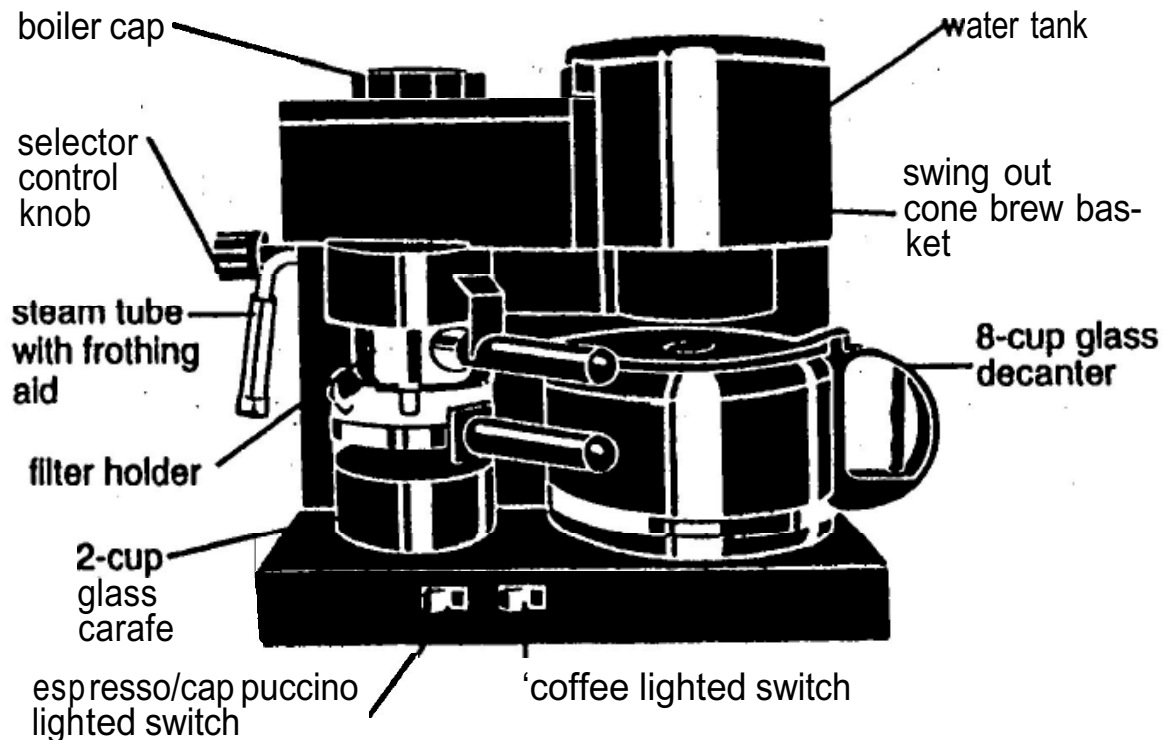
Most espresso drinkers outside of Europe prefer cappuccino, a drink made of about one third espresso, one third hot milk, and one third foam.

Preparing espresso or Cappuccino is **very** different from brewing regular drip coffee in that this **machine operates under pressure and requires special attention**. To ensure your safety and the long life of this appliance, please read all instructions, cautions, notes, and attentions.

## Table of Contents

	Page #
important Safeguards .....	2
Cord Set Instructions .....	3
Caution;Pressure .....	3
Introduction .....	4
Product Features and Diagram of Parts .....	5
How to Prepare Espresso .....	5
Before Using Your Espresso Maker .....	6
How to Brew Coffee .....	6
How to Brew Espresso.....	6-7
How to Make Cappuccino .....	8
Problems and Causes .....	9
If Service is Required .....	9
Cleaning After Each Use .....	10
Deliming .....	10-11
Decanter Cleaning .....	11
Recipes .....	12
Limited Warranty .....	12

# ***Product Features and Diagram of Parts***



## ***How to Prepare Quality Espresso and Cappuccino At Home*** ***The Coffee***

The coffee should be a freshly ground, dark roasted variety. You may want to try a French or Italian roast. Pre-ground coffee will only retain its flavor for 7-8 days, provided it is stored in an air tight container in a cool, dark area. Do not store in refrigerator or freezer.

Whole beans are recommended, to be ground just before use. Coffee beans stored in an air tight container will keep up to 4 weeks before they begin to lose their flavor.

### **The Grind**

This is a vital step in the espresso making process and takes practice. The coffee must be ground fine, but not too fine.

- The correct grind should look gritty, like salt or sand.
- If the grind is too fine, the water will not flow through the coffee even under pressure. This grind looks like powder and feels like flour when rubbed between fingers.
- If the grind is too coarse, the water flows through the coffee too fast, preventing a full flavored extraction.

Be sure to use a quality grinder or mill for uniform consistency in your espresso grind. Oval shaped coffee mills are not recommended because the grind is not consistent. We recommend using Details by Mr. Coffee's Burr

# Before Using Your Details by Mr. Coffee Combination Coffe/Esspresso/Cappuccino Maker

Please refer to page 5 for diagram of parts.

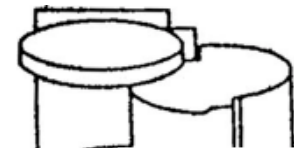
1. Turn the power switch or **and** unplug the machine from the electrical outlet.
2. Wash the carafe, lid, filler basket, 8-cup decanter end swing out cone brew basket In a mixture of mild detergent **and water**. Rinse each thoroughly.
3. To rinse the inside of the espresso machine, follow steps for brewing espresso using water only. For the coffee water reservoir, **please** wipe with a mixture of mild detergent and water **and rinse with water**.

## How To Brew Coffee

### Filling the water tank...

1. Use the decanter with the cup measurements marked on the handle (and on the glass) to fill the water tank.
2. remove the decanter from the appliance **as** follows: grasp It by the handle, lift slightly and then pull **away**.
3. Fill the decanter to the mark indicating the number of cups desired.
4. Open the hinged lid of the water tank and pour the measured amount of water. CAUTION:Do not pour water into the tank while the appliance is hot. Do not pour hot water into the tank.
5. Close the lid.

FIGURE 1



### Preparing the Coffee...

1. Swing out the swivel cone **brew** basket. See figure 1. Insert a #4 Mr. Coffee cone coffee filter Into the brew basket. Put the desired amount of coffee grinds Into the brew basket. See chart below. Return the cone brew basket to Its position in the coffee maker. The cone brew basket should snap Into place.

### SUGGESTED COFFEE MEASUREMENT CHART

#### TO BREW

#### USE THIS MUCH GROUND COFFEE

8 Cups  
6 Cups  
4 Cups  
2 Cups

7Tlbs. or 3-1/2 scoops  
6Tlbs. or 3 scoops  
5Tlbs. or 2-i/2 8 scoops  
3Tlbs. or 1-1/2 scoops

2. Be sure that the glass decanter is in place under the cone brew basket before turning on the machine. Remove the electrical cord from the cord storage area In the back of the machine and plug in. Turn the coffee switch on. The red light will come on and after a few seconds the coffee will begin to brew. Do not swing out the **swivel cone brew basket while coffee is brewing**.
3. While the coffee is brewing, the glass decanter may be removed, the Pause 'N Serve feature on the brew basket allows you to sneak a cup. To prevent injury from hot **overflow**, **replace decanter** within 30 seconds, If removed during brewing.
4. This appliance is equipped with a temperature regulated hot plate that keeps the coffee warm as long as the appliance Is turned on.

## How To Brew Espresso

Please refer to page 5 for a dliagram of parts. First remove the electrical cord from the cord storage area in the back of the machine.

### Filling the Boiler Tank..

1. Turn the selector control knob clockwise to the center negative off position or **until you cannot turn the knob any further**
2. Fill the **glass carafe with cold water** to the designated marking for the desired number 01 servings **of** espresso. Never use warm or hot water to fill the boiler tank.  
'For 1 serving, fill water up to the 1 cup marking.  
'For 2 servings fill water up lo the 2 cup marking.
3. Remove the boiler tank pressure cap and pour the water Into the bolter tank.

CAUTION: Do not pour water into the tank while the machine is on. Check to make sure the



# How to Make Cappuccino

Cappuccino is espresso topped with steamed and frothed milk. Frothing milk for cappuccino takes practice. Do not be discouraged if it is not perfect the first time. It may take a few times before you perfect this process.

For best results, we recommend frothing the milk in a separate pitcher and pouring the milk into your coffee.

1. The first step in making cappuccino is to make espresso. Therefore, pour in sufficient water for the required quantity of espresso, plus enough water for the production of steam. If you only want to produce steam, to the "steam only" mark on the carafe.

'For 1 serving, fill water to the midpoint between the 1+ steam cup markings.

'For 2 servings, fill water to the bottom of the metal band. **FIGURE 3**

2. Fill a small stainless steel or ceramic pitcher 1/3 full with cold milk or half and half and set next to machine. Skim milk or 2% will be the easiest to froth.

3. Follow **steps 1-4** on "**Brewing Espresso**" on page 7.

4. The espresso will begin to flow in two minutes.

When the espresso reaches the steaming mark

in the glass carafe, rotate the selector control knob

counter clockwise, or **away** from you. At that time the

boiler has generated enough pressure **and** steam to start

frothing the milk. Frothing the milk before finishing the

espresso prevents you from running out of steam. This can happen if

you froth towards the end of the brewing process. Do not be alarmed if steam escapes.

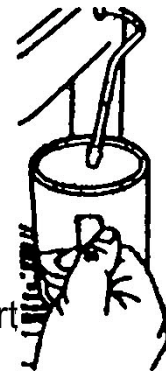
5. Hold the pitcher below the frothing tube. Gently move the pitcher in a circular motion around the steam nozzle. See figure 3. Espresso will continue to brew while you froth. Because warm milk does not froth, the milk should be frothed just below the surface.

6. When the milk has doubled in volume insert the steam nozzle down into the milk to further heat the milk. To avoid splattering of hot milk, do not lift the steam nozzle above the surface of the milk until the **steam** control knob is dosed. This is done by rotating the selector knob clockwise, or towards you. After, the milk is frothed, set the pitcher aside and allow the frothed milk to settle.

7. When the espresso has stopped flowing into the carafe, turn the power switch off. Pour the espresso into a cup which has the capacity of at least 5 ounces. Then add the steamed milk to the espresso and spoon on the frothed milk. The proportion between espresso and milk **is to taste**; In Italy it is normally 1 part espresso and 2 parts milk plus the **foth**.

8. Unplug the power cord and allow the machine to cool. Do not remove **boiler cap until the pressure in the machine has been released**. See Section "**CAUTION PRESSURE**".

9. Continue to follow steps 7-8 on "**Brewing Espresso**" on **7**.





## ***Problems and Causes***

### **Problem**

Coffee does not come out

### **Causes**

- No water in tank
- Ground coffee is too fine
- Too much coffee in the filter
- Soiler cap is not secure, steam is escaping
- Machine was not turned on, or plugged in

Coffee comes out too quickly

- Ground coffee is too coarse
- Not enough coffee in filter basket

Coffee comes out around the edge of the filter holder

- Filter holder is not inserted in the brew head properly
- Coffee grounds around the filter basket rim
- Too much coffee in the filter basket
- Coffee has been packed too tightly

No steam is generated

- Water tank is empty
- Too much water in the tank, no room for steam
- Machine is not turned on

Coffee is splattering out of frothing tube

- Water tank is empty or low, not enough pressure

Milk is not foamy after frothing

- Ran out of steam
- Milk is not cold enough

## ***If Service Is Required, Do Not Return to Your Store***

For service, call I-800 MR COFFEE (I-800-672-6333)  
8:30 a.m. to 5:00 p.m. Eastern Standard Time, Monday through Friday.

**To assist us in serving you, please have the model number ECM11, and date of purchase available.**

All repairs must be made by Mr. Coffee or an *authorized* Mr. Coffee Service Center. Please call us for assistance or for the location of the nearest authorized Mr. Coffee Service Center. **Please do not return this appliance to your store.**

**We welcome your questions, comments or suggestions.**

Please include your complete name, address and telephone number and description of problem in all communications.

**Consumer Affairs Department  
MR. COFFEE  
24700 Miles Road  
Bedford Heights, Ohio 44146-1399**

**A Division of Healtho Meter Inc.**

## ***Cleaning Your Espresso/Cappuccino Maker***

1. Unplug the appliance power cord.
2. Clean the steam nozzle immediately **after foaming milk by allowing** appliance to produce steam for another 1-2 seconds. which will clear the nozzle. Wipe nozzle with a damp cloth. Clean the nozzle with a needle if it is still blocked.

If necessary, the steam nozzle can be unscrewed in a counter clockwise direction using the end of the measuring spoon and then it can be cleaned. The nozzle must be screwed on again in a clockwise direction. Tighten using reasonable force with the end of the measuring spoon provided.

3. The carafe, carafe lid, filter holder, filter basket, and drip tray can be washed with soapy **water** or placed on the top rack only of your dishwasher.

**CAUTION:** Do not immerse machine in water. Do not remove boiler cap while machine is under pressure. See section CAUTION PRESSURE.

4. After the pressure has been released, remove boiler cap. Discard the remaining water through the top opening of the water tank. Screw the boiler cap back in place.
5. Always empty the water tank of any water **between uses**.
6. Wipe housing with a soft wet cloth. Do not use abrasive cleaners or scouring pads **as** they will scratch the finish.
7. Do not store the filter holder in the brew head. This can adversely affect the seat between the brew head and the filter holder while brewing espresso.

### **Deliming**

Mineral deposit build-up in the espresso maker **will** affect the operation of the **machine**. **Your espresso maker must be** delimed when you begin to notice **an increase in the time to brew** espresso, or when there is additional steaming. Also, you will notice a build up of white deposits on the surface of the **brew head**.

**The** frequency of cleaning depends upon the hardness of the water used. The following table gives the suggested cleaning intervals.

---

SUGGESTED CLEANING INTERVAL	
Type of Water	Cleaning frequency
Soft Water	every 80 brew cycles
Hard Water	every 40 brew cycles

---

Your espresso maker may be delimed using white household vinegar. Clean the **water** tank first, following steps 1-5;

1. Make sure the steam selector control knob is in the center OFF position and that the plug is disconnected from the electrical outlet.
2. If the machine is cool and the pressure has been released (see section CAUTION PRESSURE), remove the boiler cap and pour 8 ounces of undiluted white household vinegar into the water tank.

3. Screw on the boiler cap and allow machine to sit overnight with the vinegar solution in the water tank.
4. Remove boiler cap and discard vinegar through the top opening of espresso maker.
5. Rinse the water tank thoroughly with tap water, repeating this step twice

### **To wash internal parts:**

1. Make sure you clean the Inside of the boiler tank and water tank.
2. Make sure all controls are off, the plug is disconnected from the electrical outlet, the machine is cool and all pressure in the machine has been released (**see** section **CAUTION PRESSURE**). Remove the boiler cap and pour 6 ounces of fresh white household vinegar into the boiler tank on the espresso side and 8 cups of fresh vinegar into the coffee water tank.
3. Screw the boiler cap back on top of the boiler tank. Make sure the cap is on tight.
4. Insert the filter basket into the filter holder and place the glass carafe with lid on the drip tray. Insert a #4 cone filter into the filter basket and close. Place the **empty** coffee decanter on the warming plate.
5. Plug the machine into the electrical outlet and turn on both the espresso/cappuccino and coffee switches. An indicator light on the power switches will tell you the machine is on.
6. Place a cup with cold water under the steam nozzle. When vinegar begins to flow into the decanter, insert the nozzle into the water and open the steam nozzle counter clockwise, by slowly by turning the steam control knob. After **a few** seconds close the steam nozzle by turning the knob off, in **a** clockwise direction. This will clean any residue left in the nozzle from frothing milk.
7. When all the vinegar has been pumped into the coffee decanter and espresso carafe and the flow has stopped, turn both the espresso/cappuccino and coffee switches **to the** off position and allow the machine to cool. Then discard the **vinegar** from both the carafe and decanter. Remove the cone filter from the brew basket.
8. Repeat steps 1-7 using only tap water to rise any remaining traces of vinegar out of the machine. Repeat this process twice, allowing the machine to cool and pressure to be released before repeating.

### ***Decanter Cleaning***

Hard water can leave a whitish mineral deposit inside the decanter. Coffee discolors these deposits, sometimes leaving a brownish stain inside the decanter and carafe. To remove these stains, follow these simple steps:

1. Pour warm white vinegar in the decanter and carafe and let it soak for about 20 minutes.
2. Discard the vinegar. Wash and rinse the decanter and carafe thoroughly using a soft cloth. Do not use harsh abrasive cleaners. They will cause scratches which can lead to breakage.
3. Wash and rinse the decanter and carafe thoroughly using a soft cloth. Do not use harsh abrasive cleaners. These will cause scratches which lead to breakage.

## **RECIPE IDEAS THAT YOU WILL LOVE TO TRY!**

San Francisco Cappuccino  
espresso, hot steamed chocolate,  
brandy, topped with whipped  
cream and cinnamon

Cafe Irish  
espresso, Irish whiskey, topped  
with whipped cream

Cafe Tuaca  
espresso, Tuaca liqueur, topped  
with whipped cream

Cafe Vienna  
espresso, brandy, topped with  
whipped cream

Cafe Tia Maria  
espresso, Tia Maria liqueur lopped  
with frothed milk

Cafe Grand Marnier  
espresso, Grand Marnier liqueur,  
topped with whipped cream and grated  
orange peel

Mexican Cafe  
espresso, Kahlua, tequila, topped  
with whipped cream

Cafe Roman0  
espresso, brandy and lemon twist

### *Limited Warranty*

Mr. Coffee warrants to the purchaser that the ECM11 by Mr. Coffee, (except for cord set) is free *from* manufacturer defects in material and workmanship for a period of one year from the date of original purchase when used in compliance with directions as outlined in the manufacturer's instructions, which will constitute reasonable and necessary maintenance by the purchaser.

In case of manufacturer defects in material or workmanship, Mr. Coffee, agrees to repair (remedy) a defective espresso/cappuccino maker without charge. The purchaser's exclusive remedy against Mr. Coffee, inc. shall be for the repair or replacement of a defective Mr. Coffee product.

All repairs must be made at an *authorized* Mr. Coffee Service Center. To locate a Mr. Coffee Service Center, call 1-800-MR行为EE (1-800-672-6333). As the purchaser, you assume all cost incurred in transporting your Mr. Coffee machine to and from the authorized Mr. Coffee Service Center. Mr. Coffee, shall *not be responsible for any repairs performed at any facility which is not an authorized Mr. Coffee Service Center.*

This warranty gives you specific legal rights. and you may also have other rights which vary from state to state. Any Implied warranty is limited in duration to the one year provided in this, the only, expressed warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

*In no event shall Mr. Coffee, be responsible for incidental or consequential damages, nor damage due to misuse or the use of any unauthorized attachment; nor assumption of responsibility for damage caused by use of an electrical circuit not specified on the Mr. Coffee, product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.*

Mr. Coffee, a division of Health o meter, Inc.  
24700 Miles Road, Bedford Heights, Ohio 44146-1399